

# SET MENU

TWO COURSE \$55 / THREE COURSE \$70 (NO DISCOUNTS)

## STARTER

ROSEMARY INFUSED FOCCACIA  
olive oil, dukkha spice (v)

## CHOICE OF ENTREE

CRISPY PORK BELLY  
apple puree, frisse (gf)

SZECHUAN SPICED CALAMARI  
ginger and chilli mayonnaise, nori salad (gf\*)

MOROCCAN SPICED VEGETABLE FRITTERS  
tamarind ketchup, corn salsa (v)

LAMB KOFTAS  
mint yoghurt, salad (gf)

## CHOICE OF MAIN

12 HOUR BRAISED BONELESS STICKY BEEF RIBS  
mash, kaiserfleisch, confit shallots, broccoli, red wine jus (gf)

MEXICAN SPICED CHICKEN BREAST  
roasted sweet potato, corn, salad (gf)

GNOCCHI  
medley of mushrooms, wilted spinach, pecorino (v)

INDIAN SPICED SALMON  
pea & mint puree, watermelon, cucumber, coriander salad (gf)

## CHOICE OF DESSERT

CHOCOLATE AND RASPBERRY TERRINE  
chocolate soil, berries, cream

KNICKER BOCKER GLORY  
crème chantilly, nuts, meringue, berry sorbet (gf)

STICKY DATE PUDDING  
caramel sauce, hokey pokey ice cream

CHEESE PLATE  
one cheese, lavosh, dried fruits, quince paste (gf\*)

### DIETARY GUIDE

(gf) gluten free (v) vegetarian (\*gf) can be adapted to be gluten free (vegan) vegan options available on request  
Please advise if you have any dietary requirements so our Chef can prepare something for you.

10% surcharge on public holidays.

# WATERFRONT RESTAURANT

